

# Take Advantage of the USDC Grading and Inspection Program

## HACCP QMP and HACCP QMP Resident Auditor Method

**About the Program** – The HACCP QMP program is an innovative HACCP-based inspection service that fully integrates preventive control strategies to ensure seafood is safe, complies with all food regulations, and meets predetermined quality standards.

**Who can participate?** This program is open to domestic processors, handlers, fishing vessels, supermarkets and restaurants.

### Requirements

- Quality Management Plan
- HACCP Plan (Food Safety)
- Defect Action Plan (Regulatory and Quality Standards)
- Sanitation Standard Operating Procedures
- Additional Program Elements

### USDC Role

Based on a frequency matrix and a company's adherence to its written HACCP QMP program, inspection personnel will conduct periodic audits to ensure adherence and effectiveness of a company's program. Under the Resident Auditor Method, the resident inspector becomes an integral part of the company's daily management of the HACCP QMP system.

### Benefits

U.S. companies fulfilling the program requirements and producing products that meet the appropriate quality criteria can use either the nationally recognized Grade A or PUFI shield on their products and in advertising. The HACCP Mark may be used on brochures, banners and company labels. Products produced under this system can qualify for certificates for export purposes.

## Continuous Inspection Program

**About the Program** – This program combines traditional, continuous on-site inspection to ensure adherence of the facility to the sanitary and process requirements of Good Manufacturing Practices with finished product inspections for quality. Participants under this program must also meet FDA Seafood HACCP Regulatory Requirements.

**Who can participate?** This program is designed for seafood processors located in the U.S.

### Requirements

Program participants must be in compliance with all federal requirements for seafood production including the FDA Seafood HACCP Regulation and have process controls in place that ensure product quality parameters are met.

### USDC Role

USDC Seafood Inspection Personnel will provide continuous inspection services during all hours of operation during which certified products are produced. Coverage can be provided for a certain number of production hours per week, or multiple shifts per day. Contracts typically range anywhere from 8 to 120 hours per week (for companies operating three shifts per day.)

### Benefits

Program participants meeting the regulatory requirements and program requirements of the USDC Seafood Inspection Program can utilize either the nationally recognized Grade A or PUFI shield on their seafood products. Products produced under this system qualify for certificates.

## IQA Inspection Program

**About the Program** – This program was a precursor to the HACCP-based Inspection Program and offered a reduced inspection frequency service for companies with a validated Quality Assurance Program.

**Who can participate?** This program is designed for seafood processors located in the U.S. which have a well designed Quality Assurance Program and qualified staff overseeing their system.

### Requirements

Program participants must be in compliance with all federal requirements including the FDA Seafood HACCP Regulation and have process controls in place to ensure the quality parameters are met. In addition, a Quality Assurance Program that reflects in process Sanitation controls and lot-by-lot end product quality verification program must be submitted and approved by the USDC Seafood Inspection Program.

### Benefits

Domestic companies meeting regulatory requirements, maintaining high level sanitation standards and meeting specific quality criteria can utilize either the nationally recognized Grade A or PUFI shield on their products. Products produced under this system qualify for certificates.

## U.S. Department of Commerce Seafood Inspection Program

Choose one of three inspection services that will allow your company to market graded and certified seafood products.

- HACCP QMP Program
- Continuous Inspection Program
- [IQA Inspection Program](#)

### Auditing and Consultative Services

USDC National Seafood Inspection program also offers an array of additional services

### International

Third Party HACCP Audits  
On-Site Plan Verification

### Training Workshops

Sensory Evaluation  
HACCP Workshop  
Grade Standards  
Sanitation  
Seafood Splash Course for Supermarkets  
Seafood HACCP for Supermarkets

### HACCP Plan Development and Validation Services

### Development of Buyer/Seller Specifications

### Importer Verification Program Development Services

For more information contact:

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#### SOUTHEAST INSPECTION OFFICE

##### USDC/NOAA

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#### WESTERN INSPECTION OFFICE

##### USDC/NOAA

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## COMMUNICATE QUALITY TO CONSUMERS



Seafood Inspection Program  
U.S. Department of Commerce